

C<sup>2</sup>

13. (Original) The laminated crust dough of claim 12 wherein said sheet and margarine are manipulated by folding said sheet over said margarine layer to form a fatted dough, stretching said fatted dough into a fatted sheet using a first stretching means including a series of rollers applied to said fatted dough, distributing said fatted sheet onto a conveyor using a first piling means to overlap said fatted sheet on said conveyor, and reforming said fatted sheet to a predetermined thickness.

14. Canceled.

15. (Amended) The laminated crust dough of claim 14 12 wherein said crust is formed into pizza shapes and baked in an oven.

C<sup>3</sup>

16. (Amended) The laminated crust dough of claim 14 12 wherein said dough product further comprises approximately 60 percent flour, 1.25 percent margarine and 32 percent water.

17. (Amended) A laminated crust dough pizza comprising a plurality of dough layers, ~~and~~ a plurality of margarine layers distributed between layers of dough by <sup>formed</sup>

proofing a dough sheet;

extruding a margarine layer onto said dough sheet;

folding said sheet over said margarine layer to form a fatted dough;

stretching said fatted dough into a fatted sheet using a first stretching means, said first stretching means including a series of rollers applied to said fatted dough;

distributing said fatted sheet onto a conveyor using a first piling means to overlap said fatted sheet on said conveyor; ~~and~~

reforming said fatted sheet to a predetermined thickness; wherein said folding, stretching, distributing and reforming steps produce a folded dough having a plurality of margarine layers distributed between layers of dough;

docking said folded dough to form a laminated crust dough; and

applying one or more pizza toppings to said laminated crust dough.

18. (Amended) The crust dough pizza of claim 17 wherein the steps of reforming said fatted sheet to a predetermined thickness further comprises:

stretching said fatted sheet using a second stretching means, said second stretching means including a series of rollers;

distributing said fatted sheet onto a conveyor using a second piling means to overlap said fatted sheet on said conveyor; and

rolling said fatted sheet to a predetermined thickness using a plurality of second rolling means.

19. (Amended) The crust dough pizza of claim 17 wherein said first stretching means further comprises a series of rollers that are mounted for rotation over a conveyor.

20. (Amended) The crust dough pizza of claim 17 wherein said dough ~~product~~ layers further comprise approximately 60 percent flour, 1.25 percent margarine and 32 percent water.

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Additionally, please add new claims 21-26 as follows:

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21. (New) The laminated crust dough of claim 12 wherein the margarine of said margarine layers is equal to 10% of the total weight of the dough.

22. (New) The crust dough pizza of claim 17 wherein said margarine is equal to 10% of the total weight of the dough.

23. (New) The crust dough pizza of claim 17 further including the step of baking said laminated crust dough before applying said pizza toppings.

24. (New) A laminated crust pizza comprising one or more pizza toppings applied to a laminated crust, the laminated crust including a plurality of proofed dough layers, a plurality of margarine layers distributed between and substantially separating said dough layers before baking and a plurality of puncture openings positioned on the laminated crust.

25. (New) The laminated crust pizza of claim 24 wherein the margarine of said margarine layers is equal to 10% of the total weight of the dough.

26. (New) The laminated crust pizza of claim 24 wherein said dough layers further comprises approximately 60 percent flour, 1.25 percent margarine and 32 percent water.

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